Antonio's eggplant & pesto medallions

Season: Summer

Type: Starters

Difficulty: Easy

Ingredients

- 1 vine-ripened tomato, cut into 5 mm-thick slices and finely diced
- ½ cup olive oil
- 1 eggplant (about 400 g), cut into 8 x 1.5 cm-thick slices (one small slice person or half a large medallion) (blue and green group will make half each for the class)
- pesto (orange group will make this for you)
- 1 large fresh ball mozzarella, grated
- 2 tablespoons grated parmesan
- sea salt and freshly ground black pepper
- 2 small basil leaves or sprigs

Equipment

- 2 square frying pans
- knife, cutting board
- spoon
- baking paper
- Grater

What to do: Wash your hands, read the recipes and collect ingredients and equipment.
- Preheat oven to 220°C.
- Chop Eggplant into 1.5 cm thick slices
- Dice the tomatoes.
- Heat 2 tablespoons of the oil in a large frying pan over medium heat and add eggplant slices. Cook for 5 minutes; then turn to fry the other side. After cooking for a further 5 minutes, lift out eggplant slices to a plate covered with a double thickness of paper towel. Tear off 2 more paper towels, then lie over fried eggplant slices and gently press to blot away any excess oil.
- Transfer eggplant to a baking paper-lined baking tray. Divide pesto among eggplant slices and spread with a knife or the back of a spoon. Spoon some of the diced tomato onto each slice
- Grate the mozzarella and then sprinkle over eggplant medallions, on top of the tomato. Then season each medallion with salt and pepper.
- Bake in the oven for 10 minutes. Transfer medallions to a paper-towel-lined plate to blot excess oil. Garnish each medallion with a basil leaf and serve.

This recipe is from Stephanie Alexander's *Kitchen Garden Companion* (Penguin Lantern 2009).